



Bin No:
0302

Wine: **Gigondas Rouge 2013 Vt**

Country: *France*

Region: *Southern Rhone*

Producer: *Vidal-Fleury*

Vintage: *2013*

Colour: *Red*

Grape Variety: *75% Grenache - 15% Syrah - 10% Mourvèdre*

Status: *Still*

Body Value: *D (A is light, E is full bodied)*

abv: *14.0%* - bottle size: *75cl*



Tasting Note:

Dark red colour. Aromas of blackberry, cherry, prune with some notes of garrigue and violet. The palate is structured and unctuous. Grenache driven with good tannins and some fatness with cherry and pepper aromas

Serve at a temperature of 18°C, 64°F. Open 2 hours before tasting. Can be aged up to 10 years.

Winery information:

The vineyard was initially planted by the Templiers, a religious order, in the 12th century. It expanded in the 14th century under the protection of the popes during their stay in Avignon. The strict rules and laws governing this appellation have become the base for the French laws concerning the "appellation contrôlée" wines.

Founded in 1781, Vidal-Fleury gained an international reputation very quickly. Thomas Jefferson's visit in 1787 was its first contact with the United States.

During the 1890s, Gustave Vidal married a daughter of the Fleury family. Thanks to her dowry, they replanted the vineyard following the [phylloxera](#) outbreak. As of the 1920s, the House took an interest in other wine-growing regions in the Rhone Valley. The Appellation was created in 1936.

Vinification:

The Vines Short [gobelet](#) pruning for all grapes except [guyot](#) for the Syrah. The harvest started in September, by hand with sort out in the vineyard.

Long and traditional [maceration](#): 2 weeks with Grenache and 3 weeks with Syrah and Mourvèdre. A lot of "délestage" at the beginning of the [fermentation](#). [Fermentation](#) with Indigenous yeast.

Controlled temperature for [maceration](#) at 30°C. 100% [malolactic fermentation](#). Aged on lees first in tanks then in large barrels (foudres) during 9 months. [Natural clarification](#) and [stabilization](#) by settling and one filtration (Cross Flow). [Unfined](#).

Food Recommendations:

Red meat. Fowl. Raw ham. Cheese.

